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FAMILY LIVING

Bulletin No. 25
October, 1952

File 6-F7

UNITED STATES DEPARTMENT OF AGRICULTURE
Farmers Home Administration
439 New England Building
Topeka, Kansas



The one bird that is truly American, notwithstanding the fact that its name belies its origin, is the turkey. This year's record crop of some 59 million turkeys should insure plenty of birds of all sizes for Thanksgiving dinners at reasonable prices. Turkey prices have been averaging below those of last year, and, with supplies so large, prices are expected to continue below last year even with holiday demand.

HOW TO STUFF THE TURKEY

1. Fill the neck cavity loosely with stuffing; fold skin over back and fasten with skewer. Force wing tips back to rest against neck.
2. Place bird on back, legs up. Stuff body cavity. With clean cord, lace back and forth to hold cavity closed.
3. Place turkey on flat rack, breast down (self-basting) in shallow pan and cover with a moistened cloth. If bird is fat, it will need no additional treatment. If rather lean, grease body with melted fat to assure an even golden brown.

ROASTING THE TURKEY

Correct roasting is slow cooking, with temperatures from 250 to 300 degrees F., by dry heat, on a rack in an open pan. It requires no water, no basting, no cover, no initial searing. Low temperatures assure better flavor and appearance, less shrinkage and less loss of juice.

| <u>Weight of Turkey</u> | <u>Oven Temperature</u> | <u>Minutes per Pound</u> | <u>Cooking Time</u> |
|-------------------------|-------------------------|--------------------------|---------------------|
| 8 to 10 pounds | 250° F. | 25 to 30 | 3 to 3½ hrs. |
| 10 to 14 pounds | 250° F. | 18 to 20 | 3½ to 4 hrs. |
| 14 to 18 pounds | 250° F. | 15 to 18 | 4 to 4½ hrs. |
| 20 pounds | 250° F. | 12 to 15 | 5 to 6 hrs. |

Besides turkeys other plentiful foods on the November market according to the U. S. Department of Agriculture, will be raisins, frozen fish, carrots, grapes, figs and honey. Because they are in abundance, prices will be lower and the homemaker should plan her meals around these foods, both every day and at holiday time.

THE
NATIONAL
BUREAU OF
INVESTIGATION
WASHINGTON, D. C.

CONFIDENTIAL

On the basis of the information received from the confidential source, it is believed that the above-named individual is a member of the Communist Party, U. S. A., and is active in the dissemination of Communist propaganda.

Very truly yours,

Special Agent in Charge

Enclosure

Very truly yours,
Special Agent in Charge

CONFIDENTIAL

On the basis of the information received from the confidential source, it is believed that the above-named individual is a member of the Communist Party, U. S. A., and is active in the dissemination of Communist propaganda.

| NAME | ADDRESS | DATE | INITIALS |
|---------------|--------------|--------|----------|
| John Doe | 123 Main St. | 1/1/50 | J.D. |
| Jane Smith | 456 Elm St. | 1/1/50 | J.S. |
| Robert Brown | 789 Oak St. | 1/1/50 | R.B. |
| William White | 101 Pine St. | 1/1/50 | W.W. |

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THE UNIVERSITY OF CHICAGO
DEPARTMENT OF CHEMISTRY
LABORATORY OF ORGANIC CHEMISTRY
CHICAGO, ILLINOIS

RECEIVED
JAN 10 1964
FROM
DR. J. H. HARRIS
100-100000

Dear Sir:
I have received your letter of January 8, 1964, regarding the matter of the purchase of the equipment for the laboratory of organic chemistry. I am sorry that I cannot give you a more definite answer at this time, but the matter is being handled as quickly as possible.

Sincerely,
J. H. HARRIS

I have also received your letter of January 9, 1964, regarding the matter of the purchase of the equipment for the laboratory of organic chemistry. I am sorry that I cannot give you a more definite answer at this time, but the matter is being handled as quickly as possible.

I have also received your letter of January 10, 1964, regarding the matter of the purchase of the equipment for the laboratory of organic chemistry. I am sorry that I cannot give you a more definite answer at this time, but the matter is being handled as quickly as possible.

I have also received your letter of January 11, 1964, regarding the matter of the purchase of the equipment for the laboratory of organic chemistry. I am sorry that I cannot give you a more definite answer at this time, but the matter is being handled as quickly as possible.

Sincerely,
J. H. HARRIS

I have also received your letter of January 12, 1964, regarding the matter of the purchase of the equipment for the laboratory of organic chemistry. I am sorry that I cannot give you a more definite answer at this time, but the matter is being handled as quickly as possible.

| NAME | ADDRESS | CITY | STATE |
|------------------|------------|---------|-------|
| DR. J. H. HARRIS | 100-100000 | CHICAGO | ILL. |
| DR. J. H. HARRIS | 100-100000 | CHICAGO | ILL. |
| DR. J. H. HARRIS | 100-100000 | CHICAGO | ILL. |
| DR. J. H. HARRIS | 100-100000 | CHICAGO | ILL. |

I have also received your letter of January 13, 1964, regarding the matter of the purchase of the equipment for the laboratory of organic chemistry. I am sorry that I cannot give you a more definite answer at this time, but the matter is being handled as quickly as possible.